

Sarducci's

restaurant & bar

dinner menu

antipasti

BREAD WITH GARLIC OIL

1/4 LOAF **\$2.00** | 1/2 LOAF **\$4.00**
FULL LOAF **\$6.00**

POLENTA AL FORNO

POLENTA WITH A SUN-DRIED TOMATO &
MUSHROOM CREAM SAUCE **\$9.50**

BRUSCHETTA WITH PARMESAN **\$5.25**

...ADD MELTED MOZZARELLA **\$1.25**
...ADD PESTO & TOMATOES **\$3.25**

PULLED PORK BRUSCHETTA

HOUSE BBQ SAUCE, GORGONZOLA,
MOZZARELLA, PARMESAN **\$8.50**

MINISTRONE \$6.00

CHICKEN CORN CHOWDER \$6.00

insalate

MISTA

ASSORTED GREENS, GRAPE TOMATOES &
KALAMATA OLIVES WITH A CHOICE OF BALSAMIC
VINAIGRETTE, HERB VINAIGRETTE, CREAMY ITALIAN
OR BLUE CHEESE DRESSING **\$6.00**
...DOUBLE MISTA **\$9.00**

KALE SALAD

MARINATED KALE, DRIED CHERRIES, CELERY,
SUNFLOWER SEEDS, LOCAL GOAT CHEESE,
HERB VINAIGRETTE
SMALL \$8.00 | LARGE \$13.00

CESARE

ROMAINE LETTUCE, OVEN ROASTED CROUTONS,
CLASSIC CESARE DRESSING
SMALL \$6.00 | LARGE \$9.50

APPLE SALAD

APPLES, DRIED CRANBERRIES, SPICED HAZELNUTS,
BAYLEY HAZEN BLUE CHEESE, MIXED GREENS,
CIDER VINAIGRETTE **\$13.00**

SPINACH SALAD

SPINACH, PANCETTA, MUSHROOMS, ROASTED
RED PEPPERS, PINE NUTS, VT GOAT CHEESE,
MUSTARD VINAIGRETTE **\$13.00**

salad additions

GRILLED OR FRIED CHICKEN \$4.50
GRILLED SHRIMP \$6.75 | GRILLED SALMON \$7.75

— pasta —

GLUTEN FREE PENNE AVAILABLE

CAPELLINI DI VERDURE

ANGEL HAIR PASTA WITH SPINACH, ARTICHOKE,
SUN-DRIED TOMATOES, KALAMATA OLIVES,
TOMATOES & GOAT CHEESE IN A
WHITE WINE BASIL SAUCE **\$15.00**

PENNE PUGLIESE

MUSHROOMS, SPINACH, KALAMATA OLIVES,
ROASTED EGGPLANT, SUN-DRIED TOMATOES,
RED WINE & GARLIC REDUCTION WITH PENNE **\$15.00**

LOCAL "PT FARM" BOLOGNESE

TRADITIONAL MEAT SAUCE WITH RED WINE & PENNE
TOPPED WITH PARMESAN & PARSLEY **\$17.25**
...PENNE MARINARA **\$11.25**

FETTUCCINE AL POLLO

SMOKED CHICKEN BREAST, BROCCOLI,
MUSHROOMS & SUN-DRIED TOMATOES IN
A LIGHT CREAM SAUCE **\$15.75**

MEDITERRANEAN CHICKEN

SAUTÉED CHICKEN, SUN-DRIED TOMATO PESTO,
KALE, RED ONIONS, SHERRY BUTTER SAUCE, FETA,
ALMONDS, PENNE **\$15.75**

— & more pasta —

CAPELLINI DEL MARE

SEARED SHRIMP, TOMATOES, ROASTED GARLIC,
FRESH BASIL, LIGHT WHITE WINE TOMATO SAUCE,
ANGEL HAIR **\$16.25** ...WITHOUT SHRIMP **\$15.00**

CRAB RAVIOLI WITH SHRIMP

SHRIMP, CRAB RAVIOLI, SPINACH, VODKA
TOMATO CREAM SAUCE **\$17.75**

GREEK COD

HERB CRUSTED COD, ARTICHOKE,
KALAMATA OLIVES, RED ONIONS, ROASTED RED PEPPERS,
WHITE WINE BASIL SAUCE, LINGUINE **\$17.75**

PESTO SALMON

SEARED SALMON, TOMATOES, SPINACH, ARTICHOKE
HEARTS, WHITE WINE PESTO SAUCE, LINGUINE **\$17.75**

FETTUCCINE ALFREDO DEL MARE

SHRIMP & COD IN A LIGHT CREAM SAUCE
WITH PARMESAN CHEESE **\$17.75**
...FETTUCCINE ALFREDO **\$14.25**

TUSCAN COD

COD, OLIVES, CAPERS, TOMATOES, VODKA TOMATO
CREAM SAUCE, BASIL, LINGUINE **\$17.75**

— sides —

GARLIC MASHED POTATOES \$5.00
RISOTTO \$5.00 | SAUTÉED SPINACH \$6.00
VEGETABLE OF THE DAY \$6.00

— *specialita* —

SERVED WITH A MISTA SALAD

MELANZANE ALLA PARMIGIANA

BREADED EGGPLANT CUTLETS LAYERED WITH MARINARA, MOZZARELLA, & PARMESAN CHEESE SERVED WITH PENNE MARINARA **\$16.75**

POLLO ALLA PARMIGIANA

SEASONED BREAST OF CHICKEN WITH MARINARA SAUCE, MOZZARELLA & PARMESAN CHEESE SERVED WITH PENNE MARINARA **\$18.75**

POLLO AL MARSALA

SAUTÉED SLICES OF CHICKEN IN A MUSHROOM & MARSALA WINE SAUCE SERVED WITH RISOTTO **\$19.25**

POLLO AL PICCATA

SAUTÉED CHICKEN BREAST, LEMON SAGE BUTTER SAUCE, ARTICHOKE & SPINACH SERVED WITH GARLIC MASHED POTATOES **\$19.25**

SALMONE ALLA GRIGLIA

GRILLED SALMON SERVED WITH GARLIC MASHED POTATOES & A FRESH VEGETABLE **\$21.25**

SALMONE CUCINA

WOOD ROASTED SALMON WITH ARTICHOKE, RED PEPPERS, LEMON AND CAPERS IN A WHITE WINE SAUCE SERVED WITH RISOTTO **\$21.25**

VITELLO ALLA PARMIGIANA

SEASONED SLICES OF VEAL BAKED WITH MARINARA SAUCE & MOZZARELLA SERVED WITH PENNE **\$21.25**

VITELLO ALLA MARSALA

SAUTÉED SLICES OF VEAL IN A MUSHROOM & MARSALA WINE SAUCE SERVED WITH RISOTTO **\$21.75**

le pizze

“VERMONT GLUTEN FREE” CRUST **\$3.25**

MARGHERITA

TOMATO SAUCE, MOZZARELLA & BASIL **\$10.50**

SICILIANA

PEPPERONI & SAUSAGE WITH TOMATO SAUCE, MOZZARELLA & FRESH THYME **\$11.50**

FLORENTINE

SPINACH, ROASTED GARLIC, FRESH BASIL, PINE NUTS, TOMATO SAUCE, MOZZARELLA AND PARMESAN **\$10.50**

VENEZIA

ROASTED RED PEPPERS, MUSHROOMS, RED ONIONS, MARINARA, MOZZARELLA, PARMESAN, AND FRESH THYME **\$10.50**

BBQ PORK

PULLED PORK, HOUSE BBQ SAUCE, RED ONIONS, GORGONZOLA, MOZZARELLA, PARMESAN **\$11.50**

— *bambini* —

CHILDREN 12 & UNDER

CHEESE PIZZA \$4.99 | PEPPERONI PIZZA \$5.99

PENNE WITH BOLOGNESE \$5.99

MAC & CHEESE \$5.99

PENNE WITH MARINARA \$4.99

baked in our wood burning oven

PULLED PORK MAC & CHEESE

BAKED PENNE WITH A SMOKED GOUDA & FONTINA CHEESE SAUCE WITH PULLED PORK **\$14.25**

BAKED SAUSAGE

BAKED PENNE WITH ITALIAN SAUSAGE, SPICY MARINARA, RED WINE, RED PEPPERS, RED ONIONS MUSHROOMS & MOZZARELLA **\$15.75**

MAC & CHEESE

BAKED PENNE WITH A SMOKED GOUDA & FONTINA CHEESE SAUCE **\$13.25**

...ADD BROCCOLI & HOUSE SAUSAGE **\$14.25**

...ADD SHRIMP & COD **\$14.25**

RAVIOLI DI SPINACI

SPINACH RAVIOLI BAKED IN A GARLIC & MUSHROOM CREAM SAUCE WITH SPINACH TOPPED WITH MOZZARELLA & PARMESAN **\$13.25**

FORNO

HOUSE SMOKED CHICKEN SAUSAGE, MUSHROOMS, RED ONIONS, SHERRY BRODO WITH FRESH SAGE, GORGONZOLA, MOZZARELLA, PARMESAN, PENNE **\$15.75**

now offering bulk

16OZ SAUCES

MARINARA **\$6.00** | THREE CHEESE SAUCE **\$9.00** | BOLOGNESE **\$12.00**

8OZ DRESSINGS \$5.00

BALSAMIC VINAIGRETTE | CREAMY ITALIAN | BLUE CHEESE | HERB VINAIGRETTE | CESARE

— *dolci* —

JIMBO'S TIRAMISU

LADY FINGERS SOAKED IN ESPRESSO, LAYERED WITH MASCARPONE CHEESE & TOPPED WITH SHAVED CHOCOLATE **\$7.00**

DOUBLE CHOCOLATE GANACHE CAKE

CHOCOLATE FUDGE CAKE WITH TWO LAYERS OF CHOCOLATE GANACHE **\$7.50**

BIRCHGROVE BAKING CHEESECAKE

LOCALLY MADE NEW YORK STYLE **\$6.50**
....WITH STRAWBERRIES **\$7.00**

LEMON ITALIAN CREAM CAKE

MOIST WHITE CAKE, WITH A LAYER OF LEMON CREAM FILLING **\$7.50**

— INTERESTED IN —

a gift card?

ASK YOUR SERVER OR
GIVE US A CALL TO ORDER ONE!